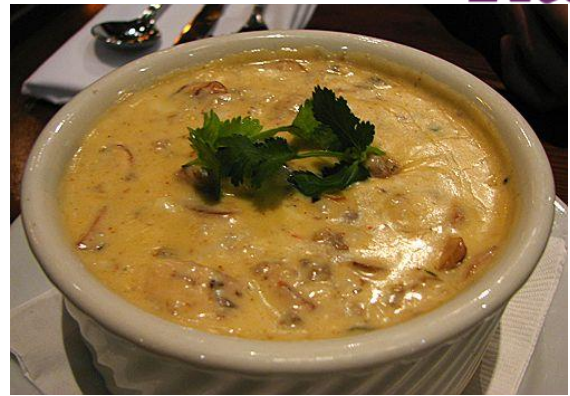


# QUESO FUNDIDO

*Chefsville  
Kids*

## COOKEE'S TOOL KIT

**Skillet**  
**9x9 oven cookware**  
**Measuring cups and spoons**  
**Chef's Knife**  
**Cutting Board**



## Ingredients

2 Cups of Cheddar Cheese  
½ Cup of Half-and-Half or milk  
1 medium Onion, sliced  
1 roasted pasilla or poblano pepper, skinned and seeded  
1 roasted Red Pepper, skinned and seeded  
1 clove of Garlic  
1 Tablespoon Butter, may need another  
1 Tablespoon Masa or flour to thicken if using milk  
Salt and pepper to taste

## Directions

1. Place washed pasilla or poblano peppers under the broiler and char the skins until dark, turn and repeat until the entire pepper/chili is blistered.
2. Turn off the broiler, remove from the oven and place in a bowl. Cover with plastic wrap for 10 minutes. Wash peppers and chilis under running water removing the skin. Open the pepper to remove the seeds and the membranes.
3. Cut peppers into small dices.
4. Sauté the garlic and onions in 1 tablespoon of butter for 5 minutes, then add salt and pepper.
5. Add half-and-half and warm up 30 seconds, then add the cheese. (If using milk, add 1 additional tablespoon of butter, melt then add 1 tablespoon flour or thickener such as masa, then stir. After 1 minute then add the milk and cheese).
6. Add diced garlic, onion, peppers and chilis.
7. Stir until thickened.
8. Broil in the oven for 5 minutes until bubbly brown on the top.

Option: add ½ Cup of chorizo beef or pork sausage after stirring in the cheeses and peppers.

Serve with tostadas or homemade tortillas or tortilla chips.

**Prep time: 15 minutes**

## ANDY'S SAFETY CORNER

**Kids – let the adults  
remove hot  
items from  
the oven or  
broiler.**

